

texture

a la carte

starters

scottish salmon

oscietra caviar, mustard, sorrel, rye bread

•••

new season english baby beetroots

gorgonzola, snow, walnuts

•••

isle of skye scallops

coconut, soup, kaffir lime leaves, lemongrass

•••

anjou quail

chargrilled, sweetcorn, shallot, bacon popcorn, red wine essence

main courses

black angus beef, rib eye

chargrilled, short rib, horseradish, girolles

•••

icelandic cod

barley, saffron, avocado, prawns

•••

cornish brill

oscietra caviar, shellfish, wasabi, lemon verbena

•••

creedy carver duck

breast, celeriac, onion, fig

desserts

icelandic isey skyr

ice cream, williams pear, rye bread crumbs

•••

coconut

cake, ice cream, pineapple

•••

icelandic liquorice, chocolate

caramel, cardamom, hazelnuts

•••

white chocolate

mousse, ice cream, dill, cucumber

3 courses menu £99.00 per person

texture

menu surprise



guided by the season and the market,
chef aggi will create a special 8 course menu,
by presenting some of his signature dishes

£119.00 per person
complementing wines - £72.00 per person
wine prestige pairing - £96.00 per person

please be aware menus presented are samples and availability may be limited due to seasonality.
if you have an allergy to any food products, please advise us prior to ordering.
all information on food intolerances and allergens are available.
discretionary service charge of 15% will be added to your bill.
any enquiries about the artwork at texture please see reception.

texture

tasting menu

appetiser



new season english baby beetroots

gorgonzola, snow, walnuts



anjou quail

chargrilled, sweet corn, shallot,
bacon popcorn, red wine essence



icelandic cod

barley, saffron, avocado, prawns



black angus beef, rib eye

chargrilled, short rib, horseradish, girolles



selection of cheeses

supplement £14.50



pre-dessert



icelandic isey skyr

ice cream, williams pear, rye bread crumbs

£105.00 per person

five complementing wines - £65.00 pp

five wine prestige pairing - £95.00 pp

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fish tasting menu

appetiser

•••

scottish salmon

oscietra caviar, mustard, sorrel, rye bread

•••

isle of skye scallop

coconut, soup, kaffir lime leaves, lemongrass

•••

icelandic cod

barley, saffron, avocado, prawns

•••

selection of cheeses

supplement £14.50

•••

pre-dessert

•••

icelandic isey skyr

ice cream, williams pear, rye bread crumbs

£105.00 per person

complementing wines - £65.00 pp

complementing champagne - £75.00 pp

prestige wine pairing - £95.00 pp

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vegan tasting menu

appetiser

•••

new season english baby beetroots
pesto, walnuts, herbs

•••

celeriac textures
puree, broth, baked, pickled

•••

barley, harissa
hummus, avocado, fennel

•••

black rice
coconut, lime leaf, lemongrass, thai basil

•••

pre-dessert

•••

peruvian mango
passion fruit, soup, mange tout

2 courses £59.00 pp

3 courses £75.00 pp

whole tasting menu £95.00 pp
five complementing wines - £65.00 pp

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christmas tasting menu

icelandic herring, prawns

pickled, rye bread, mustard, akvavit



hot smoked salmon

oscietra caviar, sorrel, dill



suckling pig, scallop

belly, five spiced, christmas chutney



fellow deer venison

parsnip, cranberries, brussel sprouts



pre-dessert



rice pudding

clementines, cinnamon, chestnuts

menu for the whole table - £119.00 pp

additional cheese selection - £17.50

complementing wines - £73.00 pp

prestige wine pairing - £99.00 pp

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texture

vegan tasting menu

appetiser



new season english baby beetroots

pesto, walnuts, herbs



celeriac textures

broth, puree, baked, pickled, trompettes



red cabbage

barley cake, brussel sprouts, christmas chutney



black rice

coconut, lime leaf, lemongrass, thai basil



pre-dessert



rice pudding

clementines, cinnamon, chestnuts

2 courses £59.50 pp

additional vegan cheese selection - £17.50

menu for the whole table £97.00 pp

five complementing wines - £73.00 pp

wine prestige pairing - £99.00 pp

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